

Szechuan Pork Steaks

WITH RICE



INGREDIENTS

Szechuan Pork Loin Steaks

Rice

Spring Onion

Red Onion

Sesame Seeds



METHOD

1. Cook the Rice: Prepare the Rice according to package instructions until fluffy.
2. Prepare the aromatics: Slice Spring Onions and Red Onions.
3. Fry the onions: Quickly fry the Spring and Red Onions in a little oil until just softened and aromatic.
4. Combine with rice: Stir the cooked Onions into the Rice and serve the Rice as a base in a bowl.
5. Cook the pork: Flash-fry or quickly cook the Szechuan Pork Steaks at high heat until cooked through and caramelized.
6. Assemble the dish: Place the cooked Pork Steaks on top of the bed of Rice and Onions.
7. Serve: Optionally garnish with extra Spring Onion or Sesame Seeds and serve hot.



For allergen information, please refer to the relevant product specification.



BBQ/GRILL



WOK FRIED GREENS

A bold flavour inspired by the vibrant heat of Szechuan Street food. This rub delivers a sweet, smoky warmth rounded off beautifully with rich garlic and layered with authentic spice depth.

Serve the Szechuan pork steaks and rice hot, garnished with extra spring onions or sesame seeds for added flavour and texture.